

SAMMO^x

AUTUMN MENU

PUMPKIN SALAD 20

Roasted pumpkin mixed with carrots, courgettes, and portobellini mushrooms in quinoa. Topped with pumpkin seeds, cashews, raisins, and a peanut butter–paprika dressing.

(SE, N, P, VG)

BURRATA & ROASTED VEGETABLES 22

Burrata cheese served over roasted red horn peppers, courgettes, fennel, and baby carrots, tossed with fresh spinach and basil leaves. Drizzled with balsamic vinegar and olive oil.

(D, SUL)

BEEF TARTARE 22

Beef tenderloin with pickled celery, capers, jalapeños, shallots, radish and dijon mustard, served on ciabatta bread. Finished with olive crumble, parsley oil and egg yolk.

(E, C, M, G)

SPICED YOGURT 12

Infused with cinnamon, cardamom and star anise, served on a warm base of crumble with pears and apples glazed in buttery miso caramel topped with pomegranates and mint.

(D, S, G)
